



Makes 6 cups
Preparation Time: 30 minutes
Cook Time: 30 minutes

INGREDIENTS:

- 1 cup dry whole grain bread crumbs
- 1 tablespoon garlic powder
- 1 tablespoon dried Italian seasoning, crushed
- ¼ teaspoon sea salt
- ¼ teaspoon freshly ground black pepper
- 2 medium zucchini, cut into ¼-inch-thick coins
- 2 medium yellow squash, cut into ¼-inch-thick coins

Grilled Summer Squash with Seasoned Bread Crumbs

This scrumptious summer squash recipe gives the backyard grill staple a glow-up with a crunchy coating of seasoned bread crumbs. Simply slice your squash into medallions, sear on the grill until tender and lightly charred, then gently toss in the herby crumb mixture before gobbling them up. The natural moisture released as they grill ensures the tasty coating stays put, so there's no need to dip them in a batter beforehand. If you want to kick up the heat, feel free to add a sprinkling of red pepper flakes to the breadcrumbs for a fiery twist. Serve these crispy coins alongside [veggies burgers](#), [carrot dogs](#), or any other plant-based masterpiece you whip up for a [summertime BBQ](#).

For more summer squash recipes, check out these tasty ideas:

- [Summer Squash Boats with Lentil-Rice Stuffing](#)
- [Baja Rice Bowls with Grilled Summer Squash](#)
- [Summer Squash Soup with White Beans and Kale](#)
- [Green Beans and Summer Squash Salad](#)

By Darshana Thacker Wendel

- 1 In a wide, shallow dish stir together the first five ingredients (through pepper).
- 2 Working in batches, grill squash over medium 3 to 5 minutes per side to get a good sear. Transfer grilled squash to the crumb mixture; turn to coat coins evenly then place on an oven-safe platter.
- 3 Sprinkle any leftover crumb mixture over squash. Serve immediately or warm squash in a 350°F oven for 20 minutes.